



*The*  
**Shack**  
Restaurant



*Modern Traditional Irish Restaurant*



“**Flavours of Éire - A History of Irish Cuisine**” takes the reader on a captivating journey through Ireland’s culinary evolution. Restaurateur, David Ellis, traces the vibrant tapestry of Irish food culture.

From ancient Gaelic feasts to today’s culinary renaissance, witness the fascinating transformation of Irish cuisine. Explore hearty stews, the rise of the potato, and the fusion of traditional recipes with global influences. David skilfully navigates the Irish culinary landscape, highlighting key moments, personalities, and recipes.

But this journey extends beyond the kitchen. “**Flavours of Éire**” explores culinary tourism, where Ireland’s allure attracts food enthusiasts worldwide. Whether you’re a history buff or a curious foodie, this book offers a blend of scholarship and storytelling.

**Available FREE**

One Copy per Table

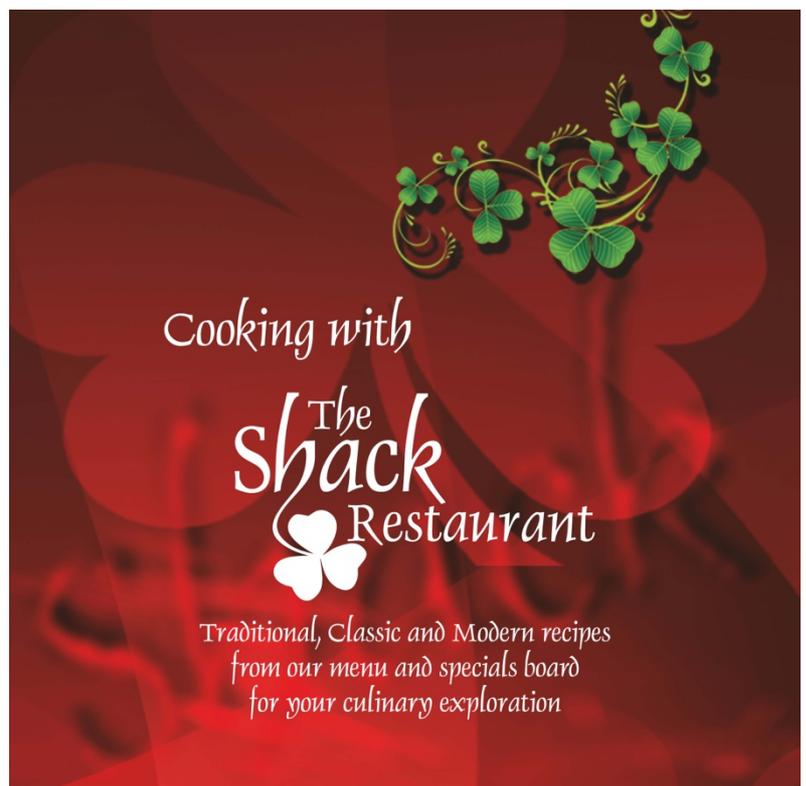
## *Cooking with The Shack Restaurant*

A culinary journey with a twist! This book transports readers through the historic Temple Bar district of Dublin, from its past to the bustling present. Along the way, you’ll explore a brief History of Irish Food, gaining insights into the origins of our traditional dishes. Discover how The Shack team has reimagined old favourites while staying true to Irish heritage.

As the owner of The Shack Restaurant, I share my personal food voyage, spanning over 26 years of serving more than 2.5 million guests from around the world. It’s an honour and a privilege to present this collection of Traditional, Classic, and Modern Irish recipes from our menu and specials board.

Available to Purchase Below

[EBook €14.95](#) - [Soft Cover Book €30.00](#)

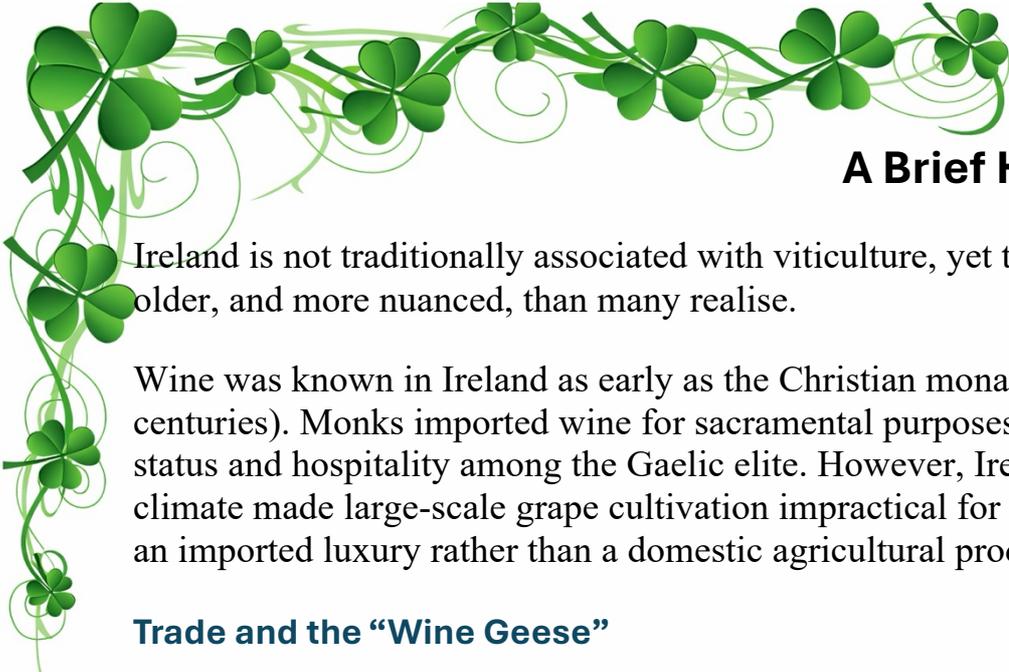




*Irish &  
International  
Wines - Mead -  
Cocktails Drinks  
List*

*Teach an Efhiona*





## A Brief History of Irish Wine

Ireland is not traditionally associated with viticulture, yet the story of Irish wine is older, and more nuanced, than many realise.

Wine was known in Ireland as early as the Christian monastic period (5th–12th centuries). Monks imported wine for sacramental purposes, and it became a symbol of status and hospitality among the Gaelic elite. However, Ireland's cool maritime climate made large-scale grape cultivation impractical for centuries. Wine remained an imported luxury rather than a domestic agricultural product.

### Trade and the “Wine Geese”

From the 17th century onwards, Irish merchants and émigrés, often referred to as the “Wine Geese”, established influential wine houses in France, Spain, and Portugal. Irish families such as Lynch, Barton, and Hennessy became prominent figures in Bordeaux and Cognac. While the wine was not produced on Irish soil, Irish enterprise played a notable role in the European wine trade.

### Modern Irish Viticulture

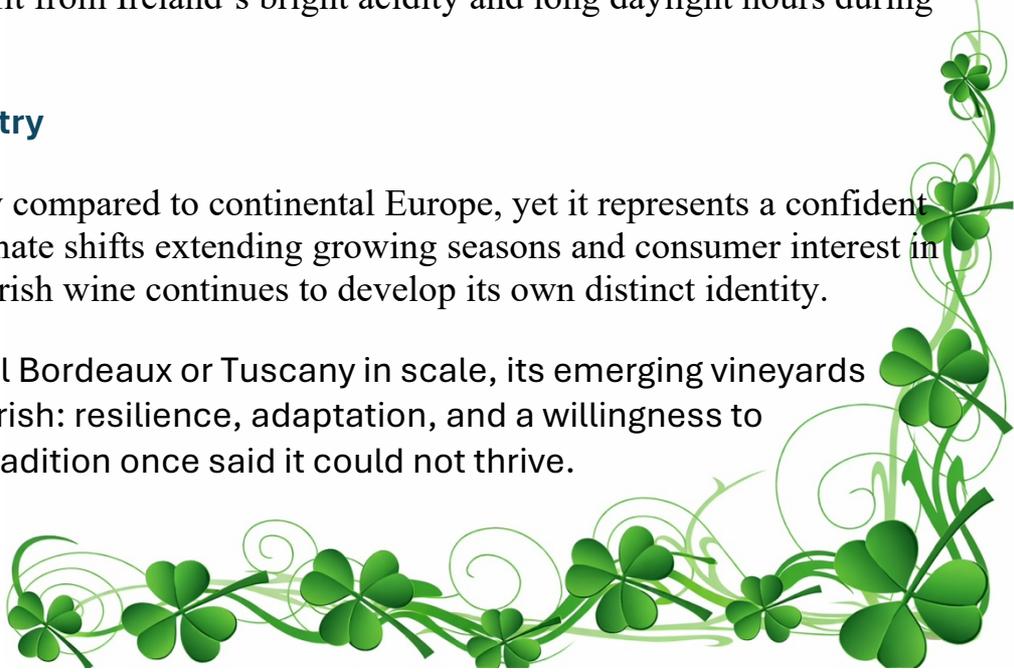
The idea of producing wine in Ireland began to re-emerge in the late 20th century. Warmer microclimates, improved vine management techniques, and the development of cold-climate and hybrid grape varieties made small-scale production viable.

Today, Ireland is officially recognised as a wine-producing country. Vineyards in counties such as Cork, Wexford, Waterford, and Dublin cultivate early-ripening varieties suited to cooler conditions. Production remains modest and artisanal, often focusing on white wines and sparkling styles that benefit from Ireland's bright acidity and long daylight hours during the growing season.

### A Young but Growing Industry

Irish wine is still in its infancy compared to continental Europe, yet it represents a confident and evolving sector. With climate shifts extending growing seasons and consumer interest in local provenance increasing, Irish wine continues to develop its own distinct identity.

While Ireland may never rival Bordeaux or Tuscany in scale, its emerging vineyards reflect something uniquely Irish: resilience, adaptation, and a willingness to cultivate possibility where tradition once said it could not thrive.





## A Brief History of Irish Mead

Mead is fermented honey and water and is one of Ireland's oldest alcoholic drinks, long predating whiskey or stout. In early Gaelic society, it was closely linked to kingship, hospitality, and ceremony. Medieval texts describe royal halls where mead symbolised generosity, status, and legitimacy.

With the spread of Christianity, monastic communities continued its production. Unlike wine, which had to be imported, mead could be made locally from Irish honey, making it arguably Ireland's first indigenous alcoholic beverage.

From the late medieval period onward, beer and later whiskey rose in popularity, and mead gradually declined. By the 18th century, it had largely disappeared from everyday use.

Today, Irish mead is experiencing a revival. Craft producers are reintroducing traditional methods while creating modern styles - dry, sparkling, and barrel-aged, often using locally sourced honey.

Ancient in origin yet contemporary in expression, Irish mead represents a rediscovery of one of Ireland's most historic drinks.





*Wines from*  
**IRELAND**



## Red Wines from Ireland

Glass/Bottle

**IRLO1. Lusca Rondo Red, from Llewellyn's Orchard Vineyard** €23/€85  
Irish Grand Gold 2024 Winner A new variety of grape, rich and packed with dark fruits character, medium to full bodied, nicely mouth filling. Soft and plum finish

## White Wines from Ireland

**IRLO9. Fada from Fada Winery** €23/€85  
The "Sunny" South East of Ireland, a meadow on the nose with hedgerows, wild flower in the morning mist. Second nose hints of Irish apples and quins with a touch of lemon

## Sparkling Wines from Ireland

**IRLO2. Lusca Sparking Rose. From Llewellyn's Orchard Vineyard** €99  
Good refreshing acidity, reminiscent of Champagne with notes of summer red berries.

## Berry Wines from Ireland

**IRLO3 Moineir Irish Strawberry Wine. Ireland** €15/€49  
Stunning Strawberry wine, made in Ireland from locally grow strawberries, Perfect for food lovers and the ones want local drink and food experience

**IRLO4. Moineir Irish Raspberry Wine. Ireland** €15/€49  
Hand made in the lush, green country side of County Wicklow, intense flavour and aroma of the berries, light bodied, off dry style.

**IRLO5. Moineir Irish Blackberry Wine. Ireland** €15/€49  
Absolute treat for the senses, delicious taste of Ireland's autumn blackberries

## Award Winning Kinsale Irish Meads

*Mead is world's oldest alcoholic drink. It is made from fermented honey and dates back at least 9500 years and it woven through Irish history*

**IRLO6. Atlantic Dry Mead, Irish. Ireland** €9/€45  
Gold at the international Mazer Cup. Crisp with a lovely citrus floral aroma and long lingering hints of honey

**IRLO7. Wild Red Mead** €9/€45  
Gold at the Blas na hEirean. Ireland. Tart Wexford blackcurrants beautifully balanced with sweet, dark cherries and hint of honey. Smooth finish

**IRLO8. Award Winning Hazy Summer Mead. Ireland** €9/€45  
Gold at IMC, Silver at European MMC. Lovely burst of summer berries, fruity with generous strawberries and raspberries on the nose. A zingy off-dry finish.



*Wines from*  
**FRANCE**



*Glass/Bottle*

## ***Red Wines from France***

- FO1. Le Grand Noir Cabernet Sauvignon*** €7,50/€30  
Medium bodied and smooth, with ripe blackcurrant and plum flavour, hint of spice on the finish
- FO2. Belle Fontaine Merlot*** €32  
One of France's favourite wines. Rich, vibrant, and aromatic fruit showing soft plum and jam flavour
- FO3. Chateauneuf du Pape.*** €70  
A broad, ripe, jammy nose, followed by a big, meaty wine with concentrate, chunky, spicy red fruits.
- FO4. Chateau Recogne Bordeaux Superior*** €42  
Structured and elegant offering blackcurrant, dark cherry and cedar notes, firm tannins and refined finish
- FO5. Fleurie, Domaine de la Presle Cru Burgundy*** €40  
A vibrant Cru Beaujolais with red cherry, violet aromatics, and soft, silky tannins.
- FO6. Thomas Bassot Nuits-Saint-Georges Burgundy*** €149  
A structured Pinot Noir offering dark red fruits, earthy undertones, and firm tannins.
- FO7. Château d'Arsac, Margaux Bordeaux*** €76  
A refined Margaux with blackcurrant, cedar, and floral notes supported by elegant tannins.
- FO8. Château du Glana, Saint-Julien Bordeaux*** €86  
A classic Saint-Julien showing cassis, subtle earthy notes, and balanced oak with polished tannins.
- FO9. Saint Emillion Gran Cru Merlot/Cabernet sauvignon*** €75  
Elegant dark plum and black currant with cheddar, fine tannins and long structured finish
- FO10. Lafage Narassa, Grench, Shiraz*** €55  
Ripe black cherry, blueberry and Mediterranean herbs with warm spice and rich finish

*Glass/Bottle*

## *White Wines from France*

*F11. Le grand Noir Sauvignon blanc* €7,50 / €30  
Crisp and refreshing, showing bright citrus, with lively acidity and zesty finish

*F12. La Madonne Picpoul de Pinet* €34  
A wine with a lovely crystal colour, great freshness and flavours of grapefruit, lime, peach and lemon, rich and generous with a fine acidity

*F14. Le Chateau Touraine* €36  
Dry white wine, with clean fresh aromas of green apples and kiwi fruits, a pallet of ripe gooseberries and elderflower

*F15. Chateau de Sancerre.* €65  
Typical Sauvignon blanc nose with floral accents and Smokey, flinty nuances. Complete balance of fruit with some fresh citrus.

*F16. Lafage Cadrieta, Cotes Catalanes Chardonnay* €41  
Fresh citrus and white peach with floral notes and bright Mediterranean acidity

## *Rose Wines from France*

*F17. Bellefontaine Rose Greneche* €8.00 / €32  
Delightful French Rose, pale raspberry pink, with appealing soft berry aromas, fresh summer fruits and crisp Finish

*F18. Marius Peyoy Provançe* €38  
This Provançe rose is dry and delicate, with fresh strawberry, citrus notes, crisp and refreshing

## *Champagne from France*

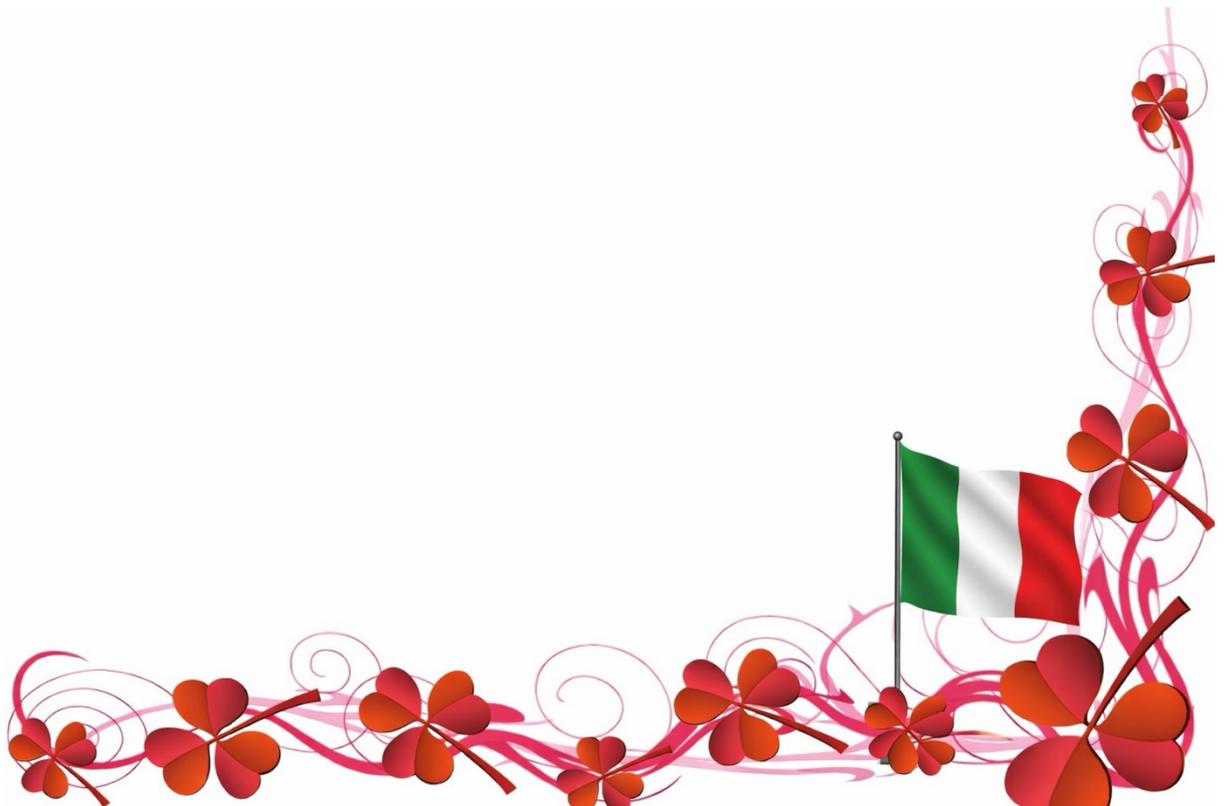
*F19. Joseph Perrier Brut Reserve NV* €85  
Quintessential Champagne

*F20. D'Oudet Naudon Crémant de Bourgogne* €75  
Sliced apples, baked pears and lemon rind on the nose, fine bubbles, light yeasty undertones and a dry finish

*F21. Moet Chandon NV* €170  
Shows a vibrant intensity of green apple and citrus fruits with white flowers and blond notes of brioche, cereal and fresh nuts.



*Wines from*  
**ITALY**



*Glass/Bottle*

## *White Wines from Italy*

- 101. Fontanafredda Gavi di Gavi** €50  
Ample nose, intense bouquet, floral notes, vanilla, lemon and apples.  
On the palate, dry, full-bodied, well-balanced and elegant.
- 102. Frascati Superiore, DOCG, Malvasia** €44  
Pear, citrus and white flowers, crisp freshness and clean finish
- 103. Soave Clasico DOC, Garganega** €58  
White peach, citrus and almond, with elegant minerality and refreshing acidity
- 104. Via Nova, Pinot Grigio, Italy** €8.00 / €32.00  
Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is very easy to drink dry white with medium alcohol and a gorgeous lingering finish

## *Red Wines from Italy*

- 105. Borgo Montepulciano** €32  
The palette shows some evidence of age with the tannins and fruit silkily well integrated showing hints of cherry cola
- 106. Mio passo Nero D'avola** €38  
Rich & velvety, with ripe black cherry, supported by smooth tannins & rounded finish
- 107. Villa Belvedere Valpolicella Amarone.** €65  
Deep ruby colour, with garnet tints. The flavour is dry, warm and concentrated with an elegant spicy finish. Particularly robust and rich.
- 108. Chianti Classico Riserva, Sangiovese & Canaiolo** €75  
Classic sour cherry dried herbs and spice with vibrant acidity and savoury length
- 109 Barolo Flori DOCG, nebiolo** €75  
Rose, red cherry and tar with firm tannins and long elegant finish

## *Sparkling Wines from Italy*

- 110. Maschio Prosecco Frizante** €32  
Light straw yellow in colour, lively froth. On the nose white peach and orange blossoms.
- 111. Maschio Prosecco (Snipes) (200ml)** €15  
The bouquet is fresh, fruity & aromatic



*Wines from*  
**SPAIN**



*Glass/Bottle*

## *White Wines from Spain*

- EO1. Don Pedro albarino** €40  
Lively and aromatic, with a juicy stone fruit, and a touch of salinity, fresh and vibrant finish
- EO2. Muga Rioja Blanco** €39  
A fresh, citrus driven white with notes of pear, white flowers, and subtle oak spice.
- EO3. Vionta Godello** €54  
Fresh flavours of green apple pear in citrus, medium acidity, crisp and refreshing finish

## *Red Wines from Spain*

- EO4. Vega del Rayo, Rioja, Spain** €36  
A modern, vibrant, unoaked Tempranillo from Rioja Alta. Fresh cherries and plums, with hint of black pepper and spice
- EO5. Vina Salceda Crianza Spain** €9.50 / €40  
Smooth and balanced showing red berries, vanilla and subtle oak spice, soft tannins and savoury finish
- EO6. Muga Rioja Especial Reserva** €92  
Complex Rioja with ripe red fruit, vanilla, and savoury spice from extended oak ageing.
- EO7. Prado Enea Gran Reserva** €185  
A mature, expressive Gran Reserva featuring dried red fruit, tobacco, and silky, long-aged tannins.
- EO8. Bai Gorrai Reserva Tempranillo** €86  
Powerful, intense and very lively, anxious to please from the start. The fruit coming to the fore in the mouth and rounding off a supple, balanced overall effect.
- EO9. Valdubon Roble** €47  
The nose is very expressive and full of fresh ripe red fruits

## *Rose Wines from Spain*

- E10. Museum Granacha** €38  
Bright red berry and cherry with floral notes and fresh dry finish

## *Sparkling Wines from Spain*

- E11. Castillio Perlada Cava** €48  
Bright and lively, showing green apple, citrus and subtle brioche notes, fine bubbles and clean



*Wines from*  
**PORTUGAL**



*Glass/Bottle*

## *Red Wines from Portugal*

- PO1. Bojador Red, Aragonez, Touriga Nacional* €36  
Ripe red and black berries with floral notes and smooth tannins
- PO2. Maria Vinhas do Sabor Douro* €69  
Concentrated dark berries, violet and spice, with depth and structured tannins
- PO3. Krohn Tinto* €40  
Dry red, ripe red berried fruits with soft tannins, and subtle spice from partial oak aging
- PO4. Dona Vitoria Colecao Privada* €36  
Complex wine with body and taste of cherries, well balanced with superb length on the mouth

## *White Wines from Portugal*

- PO5. Macanita Branco Reserva* €55  
A mineral, textured white showing bright citrus, stone fruit, and well-integrated oak.
- PO6. Azeleda Loureiro, Loureiro* €34  
Light and aromatic with citrus, green apple and delicate flower note
- PO7. Azeleda Sola de Granitos, Alvarinho* €47  
Citrus, peach and mineral notes, with vibrant acidity and refined texture
- PO8. Rin Tin Tin Vinho Verde* €30  
Fresh and crisp, with green apple and gooseberry aromas, long clean finish with a light effervescence

## *Rose Wines from Portugal*

- PO9. Casal Garcia Vinho* €30  
Fresh Strawberry and raspberry with light sprits and crisp refreshing acidity



# *Wines from* **ROMANIA**

## *Red Wines from Romania*

*Glass/Bottle*

**RO01. *Incanta Pinot Noir***

Bright red cherry and raspberry, with delicate spice and light, silky palate

€32

**RO02. *La Putere, Feteasca Neagra***

Dark berries and plum, with peppery spice and smooth warming tannins

€37

**RO03. *Umbrele Merlot***

Soft plum and black cherry, with subtle spice and easy rounded finish

€32

## *White Wines from Romania*

**RO04. *Umbrele, Sauvignon blanc***

Fresh lime, grapefruit and green apple with crisp acidity

€32





# *Wines from NEW ZEALAND*

*Glass/Bottle*

## *White Wines from New Zealand*

*NZO1. Kapuka, Marlborough*

**€9,50 / €38**

Bright zingy fresh aromas of gooseberry, dried herb, citrus & tomato leaf, balanced with fresh citrus lime flavour

*NZO2. Tohu Albarino, Albarino*

**€46**

Stone fruits, citrus and saline minerality with lively acidity

*NZO3. Awatere Sauvignon blanc*

**€38**

Passion fruits, lime and fresh herbs, with bright acidity and crisp finish

*NZO4. Fern Ridge Marlborough, Sauvignon blanc*

**€44**

Golden yellow in color, with a hint of green, nose of citrus and passion fruits, balanced by elegant acidity





# *Wines from* **AUSTRILIA**

*Glass/Bottle*

## *White Wines from Australian*

*AUSO1. Corryton Burge, Chardonnay*

A lively, round and Creamy South Australian Chardonnay, with a hints of peach and pear.

€8.00 / €32

## *Red Wines from Australian*

*AUSO2. Corryton Burge, Shiraz*

This Full-bodied wine has chocolate, coffee and ripe raspberry aromas

€8.00 / €32





# *Wines from* **AUSTRIA**

*Glass/Bottle*

## *White Wines from Austria*

*A.O.C. Villa Haas, Gruner Veltiner*

*Dry and elegant, pear and green apple, gentle white pepper spice, crisp Finish*

**€38**





# *Wines from* **GERMANY**

*Glass/Bottle*

## *White Wines from Germany*

*DO1. Dr Loosen Germany Riesling*

€38

Fresh and delicately fruity, peach, apple and citrus notes, bright acidity, dry-off finish

*DO2. Oliver Zeter, Sauvignon blanc*

€50

Goosbery, lime and fresh herbs, with vibrant acidity and mineral finish

*DO3. Kimich Deidesheimer, Riesling*

€74

The wine impress with its clear and delicately spicy profile, offering aromas of lime and exotic fruits, along with a lively mineral structure

## *Red Wines from Germany*

*DO4. Oliver Zeter Pinot Noir*

€52

Fresh cherry and raspberry with light spice, silky texture and bright acidity





# *Wines from* **ARGENTINA**

*Glass/Bottle*

## *White Wines from Argentina*

*RA01. Jose Zuccard*

€105

Deep garnet red with violet hints, very complex wine, with dark fruits, dominating the nose with underlying earthy notes and dark chocolate

## *Red Wines from Argentina*

*RA02. Navarro Correas Malbec*

€8.00 / €32

Aromas and flavours of plums and violets, with a soft spicy notes of pepper. Fruity, Fresh and balanced

*RA03. Navarro Correas Malbec reserva*

€40

Full bodied and generous, packed with blackberries, dark plums and hints of chocolate





# *Wines from USA*

## *Red Wines from USA*

*Glass/Bottle*

*USA01. Ravenswood Lodi, Zinfandel*  
Bold and fruity with ripe blackberry and spicy oak,  
warm smooth finish

€45

*USA02. Louis M. Martini Napa Valley Cabernet Sauvignon*  
A full-bodied Cabernet with blackcurrant, plum,  
and mocha wrapped in bold tannins.

€123





# *Wines from* **SOUTH AFRICA**

*Glass/Bottle*

## *Red Wines from South Africa*

### *ZAO1. Simonsig Pinotage*

A ripe, smoky Pinotage showing dark berry fruit, hints of coffee, and smooth, rounded tannins.

€34

### *ZAO2. Lubanzi Organic Shiraz*

Blackberry and blueberry with cracked pepper, dark chocolate and bold finish

€36

## *White Wines from South Africa*

### *ZAO3. Lubanzi Chenin Blanc*

Apple, pear and citrus, with subtle honey notes and bright freshness

€36

### *ZAO4. Tokara Chardonnay*

Lemon, peach and toasted almond, with subtle oak and long elegant finish

€47





# *Wines from GREECE*

*Glass/Bottle*

## *Red Wines from Greece*

*GRO1. Aggelis Liatiko*

Light red in colour, displays complex aromas of berry fruits and mature cherry, intense aftertaste

€118

## *White Wines from Greece*

*GRO2. Voila Assyrtiko*

Dry wine, with riper fruit and floral notes, zesty and structured

€81





# *Wines from* **CROATIA**

*Glass/Bottle*

## *Red Wines from Croatia*

*HRO1. Dika Francozka*

Dika means pride, the wine is known for its juicy red and black fruits flavour with spice notes, balanced acidity and smooth tannins

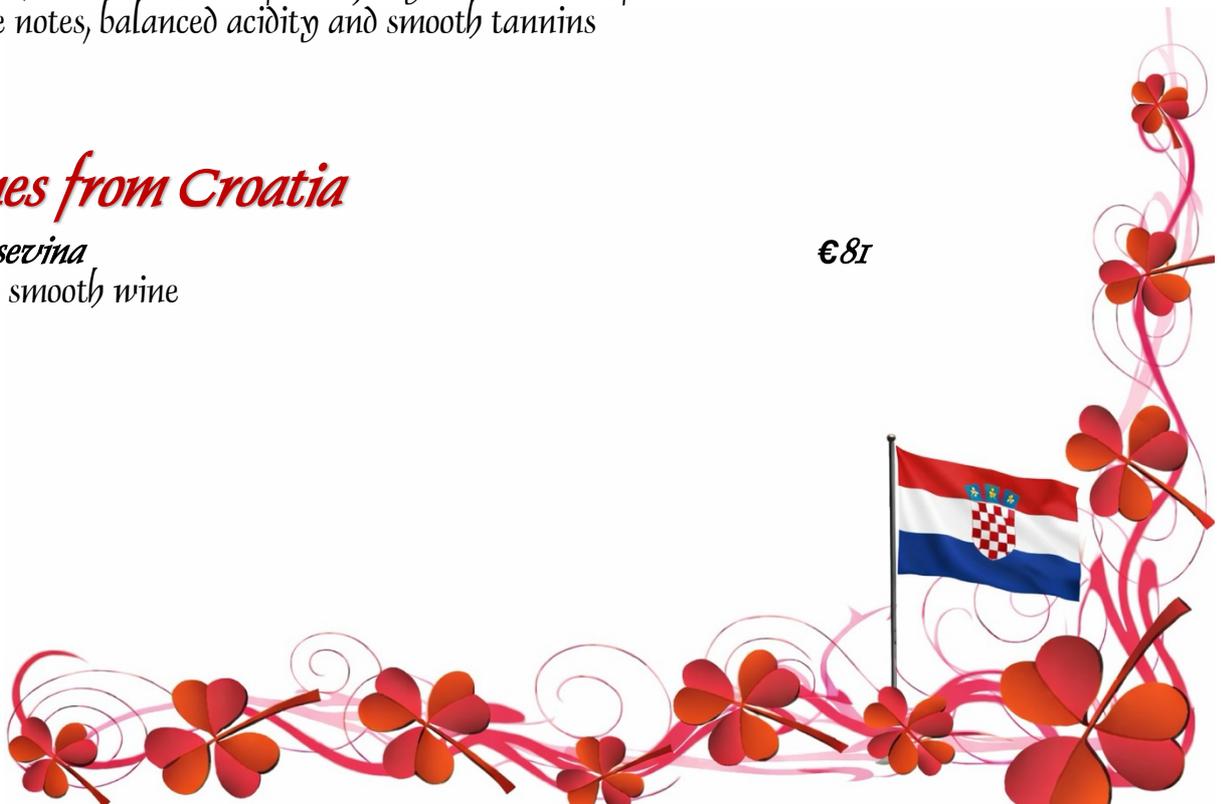
€81

## *White Wines from Croatia*

*HRO2. Dika Grasevina*

Fresh, citrusy and smooth wine

€81





# *Wines from SLOVENIA*

*Glass/Bottle*

## *White Wines from Slovenia*

*SLOO1. Burja Zelen Organic*

*Fruity, waxy, with hints of citrus zest and a enticing salinity all mingling with notes of white flowers*

*€105.*





# *Wines from CHILE*

*Glass/Bottle*

## *Red Wines from Chile*

*RCHO1. Vin Manet Reserva Malbec*

Juicy plum, blackberry and violet with soft tannins and smooth fruit driven finish

€32

*RCHO2. Vin Manet Reserva Merlot*

Ripe plum and red berry fruits with gentle spice and smooth

€32

## *White Wines from Chile*

*RCHO3. Vin Manet Reserva sauvignon blanc*

White peach, pineapple and grapefruit with floral hints and fresh citrus minerality

€32

*RCHO4. Vin Manet Grand Reserva Chardonnay*

Ripe tropical and stone fruits with subtle oak, creamy texture and balanced freshness

€41





# *Wines from LEBANON*

## *Red Wines from Lebanon*

*RLO1. Chateau Musar*

Vibrant and complex wine, ripe red and black berries fruits, plums and smoky, dusty earthiness

*€129*

*RLO2. Ksara le Prioure, Carignan, cabernet, sauvignon noirvedre*  
Dark fruit and herbs, with peppery spice and structured tannins

*€40*

*RLO3. Ksara Reserve du Couvent, cabernet, sauvignon Shirah,*  
Blackcurrant and plum with cedar, spice and smooth balanced finish

*€44*

## *White Wines from Lebanon*

*RLO4. Ksara blanc de blancs, sauvignon blanc*

Crisp apple and citrus with delicate floral notes and fresh balance finish

*€44*





# *Wines from* **CHINA**

*Glass/Bottle*

## *Red Wines from China*

*CNOI. Pretty Pony, Kanaan Winery*

This wine has many layers, beginning with the pronounced aromas of black fruits, coffee, cinnamon and chocolate, developing into full bodied wine with balance acidity and tannins

€105





# *Wines from GEORGIA*

*Glass/Bottle*

## *Red Wines from Georgia*

*GEOR. Bedoba Saperavi*

Dark colours with notes of blackberry and dark forest berries,  
herbs and spices, rich and juicy with smooth tannins and long finish

€84





# *Wines from* **URUGUAY**

*Glass/Bottle*

## *Red Wines from Uruguay*

*ROU01. Garzon Tannat Reserva, Tannat*

Black plum with raspberry and spice, with firm tannins and rich powerful finish

€47

*ROU02. Garzon Marselan Reserva, Marselan*

Dark berries, floral notes and sweet spice, with smooth tannins and depth

€50

## *White Wines from Uruguay*

*ROU03. Garzon Single Vineyard Alberino*

Apricot, citrus and tropical fruits, minerality and fresh saline finish

€50





# *Wines from BRAZIL*

*Glass/Bottle*

## *Red Wines from Brazil*

*BROI. Alisios Tempranillo Touriga*

This wine brings an Explosive nose of wild red plum, and hints of cinnamon and tobacco, soft , fresh and balanced on the palate

€59



## *Wine & Irish Mead*

### *Cocktails €15.00*

#### *Irish Apple Wine Spritzer*

*White Wine, Apple Juice, Soda Water. Served with Apple Slice*

#### *Irish Gold Honey*

*White Wine, Irish Mead & Warm Water. Served with Lemon Peel*

#### *Celtic Sangria*

*Red Wine, Irish Mead, Mix Berries, Orange Slice, Cloves and Topped with Soda*

#### *Emerald Wine Gin*

*Dry White Wine, Gin 0%, Fresh Mint, Lemon Juice and sparkling water*

#### *Celtic Berry*

*Red Wine (Malbec), Blueberries, Orange Slice, Pinch of Nutmeg, and Topped with Soda Water*

#### *Chilled Shack Coffee*

*Ruby Port, Iced Coffee, Irish Honey, and Topped with Fresh Irish Cream*

#### *Heart of Dublin*

*Whiskey 0%, Ruby Port, Mix Berries, Lemon and Blackcurrant*

## *Prosecco Sparkling Wine*

### *Cocktails €10.00*

#### *Hugo Spritz*

*- Prosecco, Elderflower syrup & Fresh Mint and soda water, served with lime or lemon wedge*

#### *Bellini*

*Prosecco with Peach Syrup,  
Light, fruity and slightly sweet*

#### *Mimosa*

*Prosecco with Orange Juice, garnish with fresh orange slice*

#### *Rose Spritzer*

*Rose Wine Spritzer with Grenadine syrup, club soda or sparkling water*

#### *Rossini*

*Strawberry puree, Prosecco, dash of lemon juice, garnish with fresh strawberry slice*

#### *Slainte Mojito*

*Red wine, Rebel Rum (0.0 %), blackcurrant and Lemon and Lime*

# *0.0% Alcohol*

*Same great taste - 0.0% Regrets*

## *Beers 0.0%*

*Draught Lager (Pilsner Style) 0.0% Pint ...€7.50 - 350ml ...€5.25*

*Guinness Draught 0.0% Pint ...€6.75 - Half pint ...€4.95*

*Estrella Galicia 0.0% Bottle 330ml ...€5.25*

*Kopparberg, Cider 0.0% Bottle 500ml ...€6.75*



## *Classics 0.0%*

Rum 0.0% and Coke ... €12

Rebel Whiskey 0.0% and Ginger ... €12

Gin 0.0% and Tonic ... €12

## *Minerals*

€3.75

WB Yeats Irish Water  
Sparkling or Still

Coke

Coke Zero

7Up

Diet 7Up

Orange Juice

Tonic water

Ginger ale

